



## Max and Sydney's Rolled Flank Steak

Recipe courtesy of Max and Sydney Rosen, a father-daughter EGGfest cook team.

### Ingredients

1 good sized flank steak, butterflied and marinated in olive oil, balsamic vinegar, and herbs de provence.  
3 yellow/orange peppers – roasted and peeled (if you have never done this, see below)  
about 1/3 pound thinly sliced prosciutto  
Basil  
Parmesan cheese (grated Reggiano is the best)

### Instructions

Lay out the marinated butterflied flank steak, cover evenly with a layer of the prosciutto. Spread the roasted peppers along one long edge (they should cover about 1/4 – 1/3 of the steak).

Sprinkle liberally with the basil and Parmesan cheese; roll tightly in a log (you may need to use some tooth picks to hold them). Lay them in a pan (I use a big ceramic dish which works quite well in the EGG), or lay them on a grid set over inverted convEGGtor ... drizzle some of the leftover marinade on them and cook for about 45 minutes at 375-400°F/191-204°C dome temperature for medium. Slice them into thin rolls.

This makes a nice presentation ... the recipe originally calls for them to be served at room temps, but we like them warmer ... it's your choice.

### Notes about butterflied flank steak and roasted peppers:

You can ask your butcher to butterfly the flank steak or you can do it yourself. Lay the flank steak flat, using a long knife to slice the steak into two thin halves by keeping the knife parallel to the cutting board (depending on your pan/dish, you can leave it in one big flat piece or slice completely through it and have two pieces (two are easier to work with into two small rolls). It is also easier to slice through if you put the steak flat in the freezer for about a half an hour so that it is a little stiff.

If you haven't peeled peppers before, you simply roast them directly on the coals until they are all black and blistered ... then pull them off and immediately put them into a large resealable bag for at least 15 minutes, then pull them out and the skins will peel right off, leaving you with lovely soft pepper pieces.